

**Amendments to the Claims:**

This listing of claims will replace all prior versions, and listings, of claims in the application:

**Listing of Claims:**

Claim 1 (currently amended): A method of applying a sprayable liquid coating ~~to a~~ onto an edible preformed solid substrate, which comprises comprising:

- (a) forming a concentrated solution comprising from about 45 to about 75 wt.% of an edible polymer and from about 25 to about 55 wt.% of a solvent, and transferring said concentrated solution to a high pressure vessel;
- (b) chilling liquid carbon dioxide  $\text{CO}_2$  to a temperature of from about  $-20^\circ\text{C}.$  to about  $10^\circ\text{C}.$ ;
- (c) compressing said chilled  $\text{CO}_2$  carbon dioxide to a supercritical pressure of from about 1060 psi to about 5000 psi;
- (d) heating the supercritical  $\text{CO}_2$  carbon dioxide to a temperature of from about  $31^\circ\text{C}.$  to about  $90^\circ\text{C}.$ ;
- (e) transferring the heated supercritical  $\text{CO}_2$  carbon dioxide to said high pressure vessel;
- (f) dissolving the heated supercritical  $\text{CO}_2$  carbon dioxide into said concentrated solution in said high pressure vessel in an amount sufficient to reduce the viscosity of the resulting solution to form a sprayable liquid coating composition, and
- (g) atomizing and spraying said sprayable liquid coating composition onto the surface of an edible preformed solid substrate such that, upon evaporation of said solvent and carbon dioxide from

said sprayable liquid coating composition, the edible preformed solid substrate will have been coated with a solid edible surface coating a substrate.

Claim 2 (original) The method in accordance with claim 1, wherein said edible polymer is selected from the group consisting of edible shellac, orange shellac, dewaxed shellac, bleached shellac, and dewaxed and bleached shellac.

Claim 3 (original) The method in accordance with claim 1, wherein said solvent is selected from the group consisting of ethyl alcohol and isopropyl alcohol.

Claim 4 (canceled). .

Claim 5 (currently amended) The method in accordance with claim 1 [[4]], wherein said concentrated solution comprises from about 55 to about 65 wt.% of edible polymer and from about 35 to about 45 wt.% of solvent.

Claim 6 (original) The method in accordance with claim 1, wherein the amount of supercritical carbon dioxide is sufficient to reduce the viscosity of the sprayable liquid coating composition to less than about 150 cps.

Claim 7 (original) The method in accordance with claim 6, wherein the amount of supercritical carbon dioxide is sufficient to reduce the viscosity of the sprayable liquid coating composition to from about 10 to about 100 cps.

Claim 8 (original) The method in accordance with claim 1, wherein said edible polymer is an edible shellac and said solvent is ethanol.

Claim 9 (canceled).

Claim 10 (currently amended) The method in accordance with claim 8 [[9]],

wherein said concentrated solution comprises from about 55 to about 65 wt.% of edible shellac and from about 35 to about 45 wt.% of ethanol.

Claim 11 (currently amended) The method in accordance with claim 8 [[9]], wherein the amount of supercritical carbon dioxide is sufficient to reduce the viscosity of the sprayable liquid coating composition to less than about 150 cps.

Claim 12 (canceled).

Claim 13 (currently amended) The method in accordance with claim 1 [[12]], wherein said preformed solid edible substrate is ~~selected from the group consisting of confections and pharmaceutical~~ provided in the form of edible tablets.

Claim 14 (currently amended) A method of applying a sprayable liquid coating composition ~~to a~~ onto an edible preformed solid substrate, which comprises comprising:

- (a) forming a concentrated solution comprising from about 45 to about 75 wt.% of an edible polymer and from about 25 to about 55 wt.% ~~a~~ solvent;
- (b) heating gaseous carbon dioxide  $\text{CO}_2$  to a subcritical temperature of from about 20°C. to about 70°C.;
- (c) passing the heated subcritical carbon dioxide  $\text{CO}_2$  into a spray nozzle head;
- (d) transferring said concentrated solution to said spray nozzle head;
- (e) dissolving the subcritical carbon dioxide  $\text{CO}_2$  into said concentrated solution in said spray nozzle head in an amount sufficient to reduce the viscosity of the resulting solution to form a sprayable liquid coating composition, and

(f) atomizing and spraying said sprayable liquid coating composition onto an edible preformed solid a substrate such that, upon evaporation of said solvent and carbon dioxide from said sprayable liquid coating composition, the edible preformed solid substrate will have been coated with a solid edible surface coating.

Claim 15 (original) The method in accordance with claim 14, wherein said edible polymer is selected from the group consisting of edible shellac, orange shellac, dewaxed shellac, bleached shellac, and dewaxed and bleached shellac.

Claim 16 (original) The method in accordance with claim 14, wherein said solvent is selected from the group consisting of ethyl alcohol and isopropyl alcohol.

Claim 17 (canceled).

Claim 18 (original) The method in accordance with claim 14, wherein said concentrated solution comprises from about 55 to about 65 wt.% of edible polymer and from about 35 to about 45 wt.% of solvent.

Claim 19 (original) The method in accordance with claim 14, wherein the amount of supercritical carbon dioxide is sufficient to reduce the viscosity of the sprayable liquid coating composition to less than about 150 cps.

Claim 20 (original) The method in accordance with claim 19, wherein the amount of supercritical carbon dioxide is sufficient to reduce the viscosity of the sprayable liquid coating composition to from about 10 to about 100 cps.

Claim 21 (original) The method in accordance with claim 14, wherein said edible polymer is an edible shellac and said solvent is ethanol.

Claim 22 (canceled).

Claim 23 (currently amended) The method in accordance with claim 21 ~~22~~, wherein said concentrated solution comprises from about 55 to about 65 wt.% of edible shellac and from about 35 to about 45 wt.% of ethanol.

Claim 24 (original) The method in accordance with claim 21, wherein the amount of supercritical carbon dioxide is sufficient to reduce the viscosity of the sprayable liquid coating composition to less than about 150 cps.

Claim 25 (canceled).

Claim 26 (currently amended) The method in accordance with claim 14 ~~25~~, wherein said edible preformed solid substrate ~~is selected from the group consisting of confections and pharmaceutical~~ provided in the form of edible tablets.

Claim 27 (original) The method in accordance with claim 14, further comprising adding compressed air to said sprayable liquid coating composition.

Claim 28 (original) The method in accordance with claim 14, wherein said spray nozzle head is heated.

Claim 29 (currently amended) A method of applying a sprayable liquid coating ~~to a~~ onto an edible preformed solid substrate comprising, which comprises:

- (a) forming a concentrated solution comprising from about 45 to about 75 wt.% of an edible polymer and from about 25 to about 55 wt.% a solvent, and transferring said concentrated solution to a high pressure vessel;
- (b) chilling liquid carbon dioxide  $\text{CO}_2$ ;
- (c) compressing said chilled carbon dioxide  $\text{CO}_2$  to a supercritical pressure;
- (d) heating the supercritical carbon dioxide  $\text{CO}_2$  to a temperature of from about 31°C. to about 90°C.;
- (e) transferring the heated supercritical carbon dioxide  $\text{CO}_2$  to said high pressure vessel;
- (f) dissolving the heated supercritical carbon dioxide  $\text{CO}_2$  into said concentrated solution in said high pressure vessel in an amount sufficient to reduce the viscosity of the resulting solution to form a sprayable liquid coating composition, and
- (g) atomizing and spraying said sprayable liquid coating composition onto an a edible preformed solid substrate such that, upon evaporation of said solvent and carbon dioxide from said sprayable liquid coating composition, the edible preformed solid substrate will have been coated with a solid edible surface coating.

Claim 30 (currently amended) A method of applying a sprayable liquid coating composition ~~to a~~ onto an edible preformed solid substrate comprising, which comprises:

- (a) forming a concentrated solution comprising from about 45 to about 75 wt.% of an edible polymer and from about 25 to about 55 wt.% of a solvent;

- (b) passing heated subcritical carbon dioxide  $\text{CO}_2$  into a spray nozzle head ;
- (c) transferring said concentrated solution to said spray nozzle head ~~to~~ such that the combination of said concentrated solution and said carbon dioxide forms form a sprayable liquid coating composition having a viscosity which is reduced relative to the viscosity of said concentrated solution, and
- (d) atomizing and spraying said sprayable liquid coating composition onto ~~a~~ an edible preformed solid substrate.

Claim 31 (currently amended) A sprayable liquid coating composition ~~comprising:~~ , which is formed by the following steps

- (a) forming a concentrated solution comprising from about 45 to about 75 wt.% of an edible polymer and from about 25 to about 55 wt.% of a solvent;
- (b) passing heated subcritical carbon dioxide  $\text{CO}_2$  into a spray nozzle head;
- (c) transferring said concentrated solution to said spray nozzle head [[,]] ; and
- (d) dissolving the subcritical carbon dioxide  $\text{CO}_2$  into said concentrated solution in said spray nozzle head in an amount sufficient to reduce the viscosity of the resulting solution to less than about 150 cps and to form a sprayable liquid coating composition.

Claim 32 (canceled).